



Jalapeno Chicken with Crispy Potatoes made with Rustlin' Rob's Jalapeno Avocado Oil

INGREDIENTS:

- 3 jalapeño chiles, stemmed and chopped^[P]_[SEP]
- 3 garlic cloves, crushed^[P]_[SEP]
- One 2-inch piece of peeled fresh ginger, coarsely chopped
- 1/2 cup cilantro leaves, plus small sprigs for garnish
- 2 tablespoons distilled white vinegar^[P]_[SEP]
- 1 shallot, chopped
- 1/2 teaspoon sweet smoked paprika^[P]_[SEP]
- 3/4 cup [Rustlin' Rob's Jalapeno Avocado Oil](#)
- Kosher salt
- Pepper^[P]_[SEP]
- 3 1/2 pounds skin-on, bone-in chicken pieces^[P]_[SEP]
- 2 pounds baking potatoes, peeled and cut into 1-inch-thick wedges
Lemon wedges, for serving (optional)

DIRECTIONS:

1. In a food processor, puree the chiles with the garlic, ginger, 1/2 cup of cilantro, the vinegar, shallot, paprika and 1/2 cup of the jalapeno oil until smooth. Season with salt and pepper. **Reserve 1/2 cup of the chile mixture.**

2. In a large bowl, rub the chicken pieces all over with the remaining mixture and let stand at room temperature for 30 minutes. ^{P}_{SEP}
3. Preheat the oven to 450° with the racks set in the upper and lower thirds. Set a wire rack over a large rimmed baking sheet. ^{P}_{SEP}
4. Transfer the chicken to the prepared baking sheet; discard the mixture. Season with salt and pepper and drizzle with 2 tablespoons of the jalapeno oil.
5. On another rimmed baking sheet, toss the potatoes with the remaining 2 tablespoons of jalapeno oil and season with salt and pepper; arrange in a single layer.
6. Roast the chicken on the upper rack of the oven for 20 minutes. Add the potatoes to the bottom rack and roast the chicken and potatoes for 20 to 25 minutes longer, until the chicken is cooked through and the potatoes are golden.
7. Transfer the chicken to a platter and garnish with cilantro sprigs.
8. Serve with the potatoes, lemon wedges, if desired, and the reserved chile mixture for dipping.